



### DEGREE CODES:

AAS 0362

AC 0363

BC 0364

## PATHWAY: Culinary Arts

Visit your College Advisor, [ccc.edu](http://ccc.edu), or your college's Transfer Center for more information.

This is an **example course sequence** for students interested in earning a degree in Culinary Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC), an Advanced Certificate (AC) and an Associate in Applied Science (AAS) degree in Culinary Arts. It does not represent a contract, nor does it guarantee course availability. One course will satisfy the Human Diversity (HD) requirement, and is labeled with an (HD) in the sequence below.

The AAS degree program in Culinary Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of food production in a commercial food service environment. The curriculum includes additional methods and techniques that will increase the student's repertoire of ethnic and classical menus. In addition, the coursework covers management skills, cost control, budgeting techniques, merchandising, business planning, resume writing and interviewing techniques. General education classes must be completed to satisfy the degree requirements. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

The AC program in Culinary Arts is comprised of all courses included in the parent Culinary Arts 362 AAS program with the exception of the general education classes and advanced cooking course. The Advanced Certificate Program focuses on advanced techniques and offers extensive practice utilizing contemporary and classical menus. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

The Basic Certificate in the Culinary Arts curriculum introduces the student to the commercial kitchen environment by covering safety and sanitation procedures, basic mise en place including knife skills and station set-up, proper use and care of equipment, classical cooking terminology, standard cooking methods, stock preparation, and sauce production. This program is designed to give the student the opportunity to investigate and assess Culinary Arts as a possible career goal.

### Choose your courses with your College Advisor.

Student must be eligible for English 100, Reading 125, and Mathematics 98 to begin core curriculum classes.

Communications and mathematics pre-credit requirements. Placements based on current placement instrument, ACT or department chair recommendation.			College-level courses that can be taken while in pre-credit courses.
ENGLISH PLACEMENT	READING PLACEMENT	MATHEMATICS PLACEMENT	GENERAL EDUCATION COURSES
<input type="checkbox"/> ESL/FS Writing	<input type="checkbox"/> ESL/FS Reading	<input type="checkbox"/> FS Mathematics I	<input type="checkbox"/> Humanities: Africana Studies 101
<input type="checkbox"/> ESL/English 98	<input type="checkbox"/> ESL/Reading 99	<input type="checkbox"/> FS Mathematics II	<input type="checkbox"/> Physical & Life Sciences: Biology 107, Environmental Technology 107
<input type="checkbox"/> ESL 99	<input type="checkbox"/> ESL Reading 100	<input type="checkbox"/> Mathematics 98	
<input type="checkbox"/> ESL/English 100	<input type="checkbox"/> Reading 125	<input type="checkbox"/> Mathematics 99	

## SEMESTER-BY-SEMESTER PROGRAM PLAN FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students by adding more semesters.

D	AC	BC	SEMESTER 1	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	English 101–Composition I (3)	Communications	<b>COMPLETION</b> of Basic Certificate in Culinary Arts <b>DO THIS</b> –Meet with advisor to discuss academic goals and plan coursework
•	•	•	Culinary Arts 701–Introduction to Food Service I (3)	Required Program Core	
•	•	•	Culinary Arts 703–Food Sanitation and Food Safety I (2)	Required Program Core	
•	•	•	Culinary Arts 705–Chef's Training I–Section A (4)	Required Program Core	
•	•	•	Culinary Arts 708–Chef's Training I–Section B (4)	Required Program Core	
<b>16 CREDIT HOURS</b>					
D	AC	BC	SEMESTER 2	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Social & Behavioral Sciences course (3)	Social & Behavioral Sciences	<b>ALMOST</b> halfway through Associate in Applied Science degree <b>DO THIS</b> –Meet with an advisor to confirm plans
•	•	•	Culinary Arts 706–Introduction to Garde Manger (4)	Required Program Core	
•	•	•	Culinary Arts 730–International Cooking (4)	Required Program Core	
•	•	•	Hospitality Management 724–Hospitality Management (3)	Required Program Core	
•	•	•	Culinary Arts 714–Nutrition for Chefs (3)	Required Program Core	
<b>17 CREDIT HOURS</b>					

# CITY COLLEGES OF CHICAGO 2019–20 ACADEMIC CATALOG

## CULINARY ARTS AND HOSPITALITY

D	AC	BC	SEMESTER 3	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Culinary Arts 709–Advanced Garde Manger (4)	<i>Required Program Core</i>	<b>COMPLETION</b> of Advanced Certificate in Culinary Arts <b>DO THIS</b> –Go to Career Center to explore both continued education and employment options <b>DO THIS</b> –Mid-term check-in with advisor
•	•	•	Culinary Arts 707–Food Service Technology (4)	<i>Required Program Core</i>	
•	•	•	Culinary Arts 710–Plant Based Cooking (4)	<i>Required Program Core</i>	
•	•	•	Fine Arts & Humanities course (3)	<i>Fine Arts &amp; Humanities</i>	
•	•	•	Biology 107–Nutrition/Consumer Education (3)	<i>Mathematics/Science</i>	
<b>18 CREDIT HOURS</b>					
D	AC	BC	SEMESTER 4	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Hospitality Management 860–Hospitality Internship (4)	<i>Required Program Core</i>	<b>COMPLETION</b> of Associate in Applied Science degree in Culinary Arts
•	•	•	Humanities course (3)	<i>Humanities (HD)</i>	
•	•	•	Culinary Arts 728–Restaurant Service (7)	<i>Required Program Core</i>	
<b>14 CREDIT HOURS</b>					
<b>DEGREE MINIMUM: 65 CREDIT HOURS // PATHWAY TOTAL: 65 CREDIT HOURS</b>					

D = DEGREE // AC = ADVANCED CERTIFICATE // BC = BASIC CERTIFICATE

Programs offered at:



This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.